

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (Original) A production process for a transesterified oil/fat or triglyceride, by transesterification of 50-100 parts by weight of one or more fungus-produced oils/fats or triglycerides containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds and 0-50 parts by weight of one or more vegetable oils/fats or triglycerides, using a 1,3-position specific type lipase.

2. (Original) A production process according to claim 1, wherein the transesterification reaction is conducted in a deoxygenated state.

3. (Currently Amended) A production process according to claim 1 or 2, wherein the fungus-produced fatty acid is ω 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

4. (Currently Amended) A production process according to claim 1 or 2, wherein the fungus-produced fatty acid is ω 9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

5. (Currently Amended) A production process according to claim 1 ~~or 2~~, wherein the fungus-produced fatty acid is arachidonic acid.

6. (Currently Amended) A production process according to claim 1 ~~or 2~~, wherein the fatty acid is arachidonic acid produced by a microbe belonging to the genus *Mortierella*.

7. (Currently Amended) A production process according to claim 1 ~~or 2~~, wherein the fungus-produced fatty acid is dihomo- γ -linolenic acid.

8. (Currently Amended) A production process according to claim 1 ~~or 2~~, wherein the fungus-produced fatty acid is mead acid.

9. (Currently Amended) A production process according to claim 1, ~~any one of claims 1 to 8~~, wherein the lipase is a lipase produced by *Rhizopus delemar*, *Rhizopus niveus*, *Rhizomucor miehei* or *Rhizopus oryzae*.

10. (Currently Amended) A transesterified oil/fat or triglyceride obtained by a production process according to claim 1 ~~any one of claims 1 to 9~~.

11. (Currently Amended) A transesterified oil/fat or triglyceride which is an oil/fat or triglyceride containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, obtained by a production process according to claim 1, ~~any one of claims 1 to 9~~, and which contains at least

40% of triglycerides with one residue of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds in the molecule, and/or no more than 4.0% of triglycerides with 3 residues of the same polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

12. (Currently Amended) A transesterified oil/fat or triglyceride which contains at least 20% of fungus-produced ω 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, obtained by a production process according to claim 1, ~~any one of claims 1 to 9~~, and which contains at least 40% of triglycerides with one residue of ω 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds in the molecule, and/or no more than 4.0% of triglycerides with 3 residues of the same fungus-produced ω 6 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

13. (Currently Amended) A transesterified oil/fat or triglyceride which contains at least 15% of fungus-produced ω 9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, obtained by a production process according to claim 1, ~~any one of claims 1 to 9~~, and which contains at least 40% of triglycerides with one residue of ω 9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds in the molecule, and/or no more than 4.0% of triglycerides with 3 residues of the same fungus-produced ω 9 series polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

14. (Currently Amended) A transesterified oil/fat or triglyceride containing at least 20% of arachidonic acid, obtained by a production process according to claim 1, ~~any one of claims 1 to 9~~, and which contains at least 40% of triglycerides with one residue of arachidonic acid in the molecule and/or no more than 4.0% of AAA, wherein AAA is ☐ a triglyceride with 3 residues of arachidonic acid in the molecule☐.

15. (Currently Amended) A transesterified oil/fat or triglyceride containing at least 20% of dihomo- γ -linolenic acid, obtained by a production process according to ~~any one of claims 1 to 9~~ claim 1, and which contains at least 40% of triglycerides with one residue of dihomo- γ -linolenic acid in the molecule and/or no more than 4.0% of DDD, wherein DDD is a ☐ a triglyceride with 3 residues of dihomo- γ -linolenic acid in the molecule☐.

16. (Currently Amended) A transesterified oil/fat or triglyceride containing at least 20% of mead acid, obtained by a production process according to claim 1, ~~any one of claims 1 to 9~~, and which contains at least 40% of triglycerides with one residue of mead acid in the molecule and/or no more than 4.0% of MMM, wherein MMM is ☐ a triglyceride with 3 residues of mead acid in the molecule☐.

17. (Original) A transesterified oil/fat or triglyceride containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds, and which contains at least 40% of triglycerides with one residue of

polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds in the molecule, and/or no more than 4.0% of triglycerides with 3 residues of the same polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds.

18. (Original) An oil/fat or triglyceride containing at least 20% of arachidonic acid, and which contains at least 40% of triglycerides with one residue of arachidonic acid in the molecule and/or no more than 4.0% of AAA.

19. (Original) An oil/fat or triglyceride containing at least 20% of dihomo- γ -linolenic acid, and which contains at least 40% of triglycerides with one residue of dihomo- γ -linolenic acid in the molecule and/or no more than 4.0% of DDD.

20. (Original) An oil/fat or triglyceride containing at least 20% of mead acid, and which contains at least 40% of triglycerides with one residue of mead acid in the molecule and/or no more than 4.0% of MMM.

21. (Original) A production process for a transesterified oil/fat or triglyceride, containing polyunsaturated fatty acids containing 20 or more carbons and two or more double bonds and one or more medium-chain fatty acids as constituent fatty acids, by transesterification of 50-100 parts by weight of one or more fungus-produced oils/fats or triglyceride containing at least 20% of polyunsaturated fatty acids containing 20 or more carbons and two or more double

bonds and 0-50 parts by weight of one or more medium-chain fatty acid triglycerides (ZZZ), using a 1,3-position specific type lipase.

22. (Original) A production process according to claim 21 wherein the polysaturated acid containing 20 or more carbons and two or more double bonds is arachidonic acid.

23. (Currently Amended) A production process according to claim 21 ~~or 22~~ wherein the medium-chain fatty acid triglyceride is tri-octanoic acid glyceride.

24. (Currently Amended) A transesterified oil/fat or triglyceride obtained by a production process according to claim 21 ~~any one of claims 21 to 23~~.

25. (Currently Amended) A transesterified oil/fat or triglyceride containing at least 1 wt% of each of a triglyceride containing arachidonic acid (A) and medium-chain fatty acid (Z) as constituent fatty acid, ZAZ, wherein ZAZ is a ~~[[()]]~~ a triglyceride with 2 residues of medium-chain fatty acid and one residue of arachidonic acid, wherein arachidonic acid is bound to the position 2~~[[()]]~~, and ZZA, wherein ZZA is a ~~[[()]]~~ a triglyceride with 2 residues of medium-chain fatty acid and one residue of arachidonic acid, wherein arachidonic acid is bound to the position 1 or 3~~[[()]]~~.

26. (Original) A transesterified oil/fat according to claim 25 wherein the medium-chain fatty acid is octanoic acid.

27. (Currently Amended) A human nutritive composition comprising an oil/fat or triglyceride according to claim 10 ~~any one of claims 10 to 20 and 24 to 26.~~

28. (Currently Amended) A food composition comprising an oil/fat or triglyceride according to claim 10 ~~any one of claims 10 to 20 and 24 to 26.~~

29. (Original) A food composition according to claim 28, characterized in that the food composition is a functional food, nutritional supplement food, modified milk for premature infants, modified milk for infants, infant food, maternal food or geriatric food.

30. (Currently Amended) An animal feed comprising an oil/fat or triglyceride according to claim 10 ~~any one of claims 10 to 20 and 24 to 26.~~